

## **Restaurant Week Fall 2019**

Brunch/Lunch Menu

\$20

## Course One:

Muffin or Cinnamon Roll

Cup of New

**England Clam Chowder or Soup of the Day** 

Calamari fried and tossed

in garlic and banana peppers

**Mixed Green Salad** 

## Course Two:

Lobster Omelet lobster meat asparagus and cheddar cheese
Rib Eye Steak and Eggs toast and home fries
Maryland Crab Cake Benedict with home fries
Beef Tenderloin Benedict with home fries
Any Burger or Black Bean Burger with fries
Fish and Chips fries and coleslaw

**Sesame Crusted Ahi Tuna** Salad mixed greens, cucumber, radish, crispy wonton noodles and sesame ginger dressing

## Dessert:

Fresh Fruit cup
Bread Pudding homemade caramel sauce
Triple Chocolate Brownie